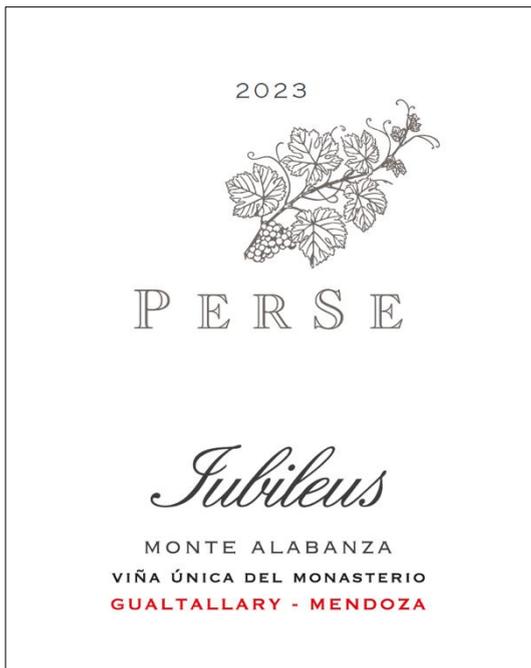




PER SE IUBILEUS 2023

MONTE ALABANZA
MONASTERIO – GUALTALLARY



Malbec 100%

The lubileus parcel runs longitudinally across almost the entire plateau and part of the northern slope of the vineyard on Monte Alabanza.

Its soils show the site's classic calcareous deposits and, compared to the other parcels, the topsoil is somewhat deeper than that of La Craie and Uní.

The 2023 harvest was marked by historically very low yields, as a result of spring frosts and a warm and extremely dry growing season. High summer temperatures accelerated ripening, bringing harvest dates forward compared to the historical average.

In lubileus, these conditions resulted in very healthy grapes, with precise ripeness and a natural balance between fruit, acidity, and freshness, allowing the expressive character of the parcel to be preserved.

This parcel, like the others on Monte Alabanza, was fermented at low temperatures in vats, with gentle daily hand treading. Fermentation was spontaneous, with indigenous yeasts.

The wine remained in contact with its skins for 35 days.

After maceration, it was racked off for aging lasting just over 12 months in neutral French oak barrels of multiple uses.

It was bottled without fining or filtration.

lubileus 2023 shows a very expressive nose, with clear floral and fine herbal aromas, accompanied by the site's chalky character. As is customary, it appears more extroverted in its initial expression than La Craie.

In this vintage, the wine expresses itself more through fruit than through root, with a very clear transition from nose to palate. On the palate, it is broader and immediate, with silky tannins, good tension, and a fresh, deep finish, always maintaining the finesse and definition that characterize lubileus.

Total Production añada 2023:

2340 Bottles of 750 cc.